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Arby'sŽ Sauce

Although the beef sandwiches from Arby's would be very hard to duplicate since they are made from specially processed beef hunks, thinly sliced, this fast food chain's barbecue sauce can be cloned easily. Now you can whip up this slightly tangy sauce to put on your own homemade sandwich creations, even barbecued ribs or chicken.

1 cup ketchup 2 teaspoons water 1/4
teaspoon garlic powder 1/4 teaspoon
onion powder 1/4 teaspoon pepper 1/4
teaspoon salt 1/2 teaspoon Tabasco
pepper sauce

1. Combine all the ingredients in a small

saucepan and cook over medium heat, stirring constantly, until the sauce begins to boil, 5 to 10 minutes. 2. Remove the sauce from the heat. Cover and allow to cool. 3. Pour into a covered container for storage in your refrigerator. Keeps for a month or two. Makes 1 cup.